



ELK COVE

VINEYARDS

2013 Mount Richmond

VINTAGE 2013 had both the merits and the challenges of our cool climate. Wet weather during bloom led to low yields, requiring minimal thinning. A warm, dry summer followed, with a long season ideal for developing delicate flavors and concentration.

Adam's mantra of great winemaking "starting in the vineyard" rang true – each day he checked multiple weather reports and walked the vineyards, tasting and testing juice for flavor development and brix. The goal: carefully timed picking to avoid dilution, splitting and rot, while achieving optimum physiological ripe-ness. Although Tropical Storm Pabuk broke 100-year rainfall records in late September, it had a minimal effect on fruit quality with less than 1/3 of our fruit coming in that week.

We don't grow grapes here because it's easy, but because of the beautiful, complex flavors we get from our Pinot Noir, Pinot Gris and other cool-climate varietals. 2013 will likely be a year that gets mixed reviews, with comparisons to 2010 and 2011. Those in the know rely on these vintages for beautiful elegance, great freshness and amazing longevity.

VINEYARD: Mount Richmond Vineyard sits on Willakenzie soils in the heart of the Yamhill Carlton AVA. The site was purchased in 1996 as a partnership between winemaker Adam Campbell, his wife Carrie, and Elk Cove founders Pat and Joe Campbell.

The motivation for planting Mount Richmond was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. The vineyard now holds the honor as the largest vineyard holding of Elk Cove, totaling 105 planted acres.

Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vines/acre), similar to Roosevelt, Mount Richmond sits in rolling hills just outside the town of Yamhill just East of the Coast Range Mountains. In addition to the old vine pommard selection, planted from select cuttings off of Roosevelt Vineyard, the blend now also includes equal parts of Dijon clones 115 and 777.

WINEMAKING: Fruit from Mount Richmond is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 50% new french oak barrels. After 10 months of aging in barrels, only the barrels that are most representative of the Mount Richmond profile are carefully blended to create a big, luscious Oregon Pinot Noir.

TASTING NOTES: *High tonal colors of Italian plum show off Mount Richmond's display of smoke and dried lavender on the nose- cranberry, nutmeg and dark cacao slip into aromas of black cherry and purple plum. The tongue is delighted by spicy clove and sage and tempered by black currant and Bing cherry. Silky tannins with medium-high acid make this a savory and sexy pinot noir.*

VITICULTURE & ENOLOGY:

Vine Age: 5-18
Yield: 1.5 tons/acre
Harvest Sugars: 23 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in French oak.
pH: 3.51
TA: 5.7
Alc: 13.5% v/v
Bottled Aug 2014
Cases Produced: 752



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